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U. S. DEPARTMENT OF AGRICULTURE

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FRIDAY, December 25, 1942

SUBJECT: "Christmas Dinner Abroad." Information from Agricultural Marketing officials of the U.S. Department of Agirculture.

From the tropic sands of Hawaii to the icy shores of Greenland...from the shores of Australia to the deserts of Africa....in fact all over the world...your soldier, sailor, marine and aviator, and the armed forces of the United Nations are being remembered this Christmas Day. During this past year Uncle Sam's food workshop has been humming, on farms and in food-processing plants. An immense amount of food has been made ready for Uncle Sam's forces and allies overseas.

And this year's Christmas dinner for your boy in the service bears good testimonial of this wartime food preparation. The official army menu prepared in the office of the Quartermaster General sounds like an old fashioned Christmas dinner at Grandma's...complete with all the trimmings. It has all the the courses from soup to nuts. The main dish includes a choice between the traditional holiday turkey and dressing, baked ham and other meats. Then there is a variety of vegetables, fruits and sweets.

The same basic menu goes to cooks of the armed services at home and abroad But the cooks overseas get much of their Christmas food supplies either canned or dried. Dehydration, a process that has became so important since the war, dries the water out of foods, saving valuable shipping space and weight. And it makes the overseas Christmas dinner an easy one for the cooks to prepare...for when a little water is added to these dehydrated foods , many of them are soon ready to serve.

The turkey and meats are the best obtainable, but some of the meat going

abroad is canned or dried. Cranberries are on the dinner menues of course, to brighten your soldier's yuletide meal. But cooks abroad will make their cranberry sauce of dried red flakes, cranberry in its dehydrated form.

And now for a quick glance at other foods on the menu. The first course brings in a new food...a dehydrated cream of Swiss cheese soup. This is it's almost a meal in itself. You'll know how nourshing it is by its list of ingredients...dried cheese, powdered whole milk, dried ptato, oat and soya meal flours. For flavor it has onion, salt, celery, and parsley. The soup is cooked before drying. So by adding water and heating, the army cook can have it ready in about 5 minutes.

And along with the "old army bean" potatoes and other vegetables are going overseas with the water removed. If you were to eat them, you might think they were cooked in your own kitchen. They have much the same color, flavor and nutritional value, when cooked, as do fresh vegetables. The new dehydrated baked beans are especially interesting. Before these beans are dried, they are thoroughly oven-baked. When completely processed, and ready for packing, they look as they did originally, only smaller. And 4 ounces of the dried beans gives as much food content as 12 ounces of ordinary baked beans.

And now to the sweeter parts of the menu. New this year in the line of Christmas sweets are dehydrated jams and jellies. Add a little sugar and water to dry fruit powder and presto--in a few minutes there's a tempting jam ready to spread.

In this "line-up" of overseas Christmas foods, dried eggs are important, too. Naturally your service man won't eat dried eggs "sunny side" up, since the drying process makes them into a fine golden powder. But when your boy

in uniform eats them in cookies, breads, cakes and other foods...he could think...that "Biddy" laid them only yesterday...or that they came as usual from the corner grocery.

Uncle Sam remembers the Russian soldiers by sending them their favorite food, Cvinaya Tushonka...familiarly called Tushonka. Although it may be nothing but a queer sounding name to most Americans, Russian soldiers depend on it for energy...for it is a quick pick-up of protein food. It is made of highly seasoned boneless pork, precooked. And the Russian soldier far from his supply base, may eat it cold or quickly heat it in its own can.

Uncle Sam is now managing the United Nation's food storehouse. Demands for American food grow greater day by day. This brings about many changes in food production and distribution. New foods are being invented. More and more Americans are becoming conscious of their part on the food front. Scientists in laboratories, farmers tilling the soil, and homemakers planning wartime menus are all working so that as many as possible can enjoy a Christmas dinner like dinners at home...so they may have the proper food for energy and strength...so that in the Christmases to come there may be "PEACE ON EARTH GOOD WILL TOWARD MEN."

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